

806 15TH
ST NW

OPALINE

BAR & BRASSERIE

LAFAYETTE
SQUARE

Indulge in the Elegance of the French Riviera

BREAKFAST

Continental (V).....22
fruit plate, pastry basket (croissant,
chocolate croissant, raisin danish & muffin)

Opaline Breakfast.....22
two eggs your way, bacon or sausage, hashbrowns, toast

Parisian Omelet (V).....21
button mushrooms, gruyère, mini baguette

Crab Cake Benedict.....28
Maryland crab, sriracha hollandaise, hashbrowns

Eggs Benedict.....22
poached eggs, canadian bacon, spinach, hashbrowns

Yogurt Parfait (GF, V).....12
granola, almonds, fresh berries

Steel-Cut Oatmeal (GF, V).....11
brown sugar, maple syrup

Healthy Start (GF).....22
egg white vegetable omelette, chicken sausage,
yogurt parfait

Vegetable Skillet (GF, V).....16
poached eggs, peppers, onion, mushrooms,
potatoes, goat cheese

Avocado Toast (V).....16
everything bagel crumble, pickled onion, petite salad
add salmon8

Brioche French Toast.....19
nutella, bananas, pecans

Croque Madame.....18
sunny-side up egg, Black Forest ham, gruyère,
sauce mornay, petite salad

SIDES

Bacon.....6
Pork or Chicken Sausage.....6
Hashbrowns.....6
Fruit Plate (GF).....10

Bowl of Berries (GF).....8
Croissant - Plain or Chocolate.....6
Pastry Basket.....12
Toast -
White, Wheat, Multigrain or Gluten Free.....6

BEVERAGES

French Press | Regular or Decaf.....8
Hot Tea | Selection of Loose Leaf.....6
Fresh Juice | Apple or Orange.....6
Espresso Martini.....18

Milk | Whole, Skin, Oat, Soy or Almond.....5
Bloody Mary.....14
Opaline Mimosa.....12

SPECIALTY COFFEE - 10

Latte, Cappuccino, Americano, Espresso, Macchiato, Flat White

CHEFS: KEVIN LALLI + JAIME GONZALEZ

Please advise the restaurant of any dietary restrictions or allergies when dining with us or placing a carryout order. Our fish is thoughtfully and sustainably sourced. We invite you to support our commitment to sustainability by ordering mindfully and helping us minimize food waste. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. An 18% service charge will be added to your bill. A 20% service charge will be added to parties of six or more.

GF=Gluten Free V=Vegetarian

*No Substitutions